



## E.P.I. students get high marks for their delicious final exam!

Grading exams may give some teachers indigestion from idiotic answers by students that have obviously not studied, but for the faculty of the Hospitality and Tourism School of Aruba, Culinary division, their upset stomachs could only result from overeating!

It would have been easy to overindulge in the beautiful array of canapés, mousses, aspics, salads, terrines, pates, and sushi that made up the final exam exercise for the third year apprentice group.

On Friday afternoon, family and friends, besides school directors, press, and faculty were invited to test and taste the inventing and appealing creations of the class, and they did not hesitate, as the stunning arrangements were soon demolished by hungry hoards.

Dean Geerman proudly congratulated the class on a wonderful effort and a round of applause went to their instructor, Chef “Boogie” Boekhoudt.

One of the most popular items was the Sushi display, but a fabulous cornucopia of beautiful breads, a fish made of seafood salad and an egret made of artichokes brought “ohs and aaahs” from the gathering. A beautiful bouquet of flowers that on second look proved to be made of vegetables adorned another table. Amazing arrangements make all the difference, as any chef will tell you, it is not enough for food to taste delicious, but it is all about presentation, presentation, presentation. Even the simplest food, when beautifully presented can become a feast. The delightful dishes to the eye and palette created by the thirteen-odd students of the apprentice class show they have learned their lessons well.

For the past year, the students of the apprentice class have been working at internships four days a week in some of Aruba’s finest kitchens. Executive Chef of the Hyatt, Miguel Garcia, accompanied by his Sous Chef, Anthony De Palm stopped by for a moment to see the handiwork of the fledging chefs and his aspirant from the school, and declared he was “very impressed.” With this display of culinary skills, the third year class has finished the practical part of their studies, and will finish with one more year devoted to bookwork and theory.

The final results will be decided by the instructors, but the testers and tasters certainly judged the banquet as grade “A!”